

OLYMPIC MINI-PASTEURMATIC™...Fast turn-around...Low cost...non-toxic

Timer Displays cycle time remaining.

Printout Printed record of pasteurization cycle.

Water temperature Push button to display in either °F or °C.

Perforated parts basket Rotates to release trapped air and drain water.


Convenient size Fits on any counter top.

Laryngoscope blades And other very small parts protected in mesh bags.

Rust-Proof Aluminum exterior.

Stainless steel tank and lid For long-life and durability.

Thermostatically controlled Heater maintains water temperature at desired pasteurization temperature from 160° to 170°F (71.1° to 76.7°C).



For high-level disinfection, combine pasteurization with bio-clean drying


OLYMPIC STERILE DRIERS™

Model 44

Model 43

Large capacity, fast drying.

Uses HEPA filtered bio-clean air for safer drying and packaging.



- Dimensions**
26"W x 21.75"D x 18"H (closed) / 28" (open)
66 cm W x 55 cm D x 46 cm H (closed) / 71 cm (open)
- Electrical Requirements** 120V, 60 Hz, 8.5A. 9-ft cord with hospital grade connector.
- Electrical Safety** CSA NRTL/C certified to CSA 60601.1 and UL 2601.1. Manufactured to Olympic's strict safety standards.
- Servicing** If required, service is easily performed by hospital technicians. Complete service manual furnished. Parts available on overnight express basis. Toll-free hotline to Olympic Medical for technical assistance. Factory servicing by Olympic Medical.

Ordering Information

OLYMPIC MINI-PASTEURMATIC™
Complete with 2 mesh parts bags and 2 mesh laryngoscope bags **Cat. No. 58210**

natus
Natus Medical Incorporated
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For Information call 1-800-303-0306
(toll-free in US/Canada)

OLYMPIC
MINI-PASTEURMATIC™



Counter-top Pasteurizer for high-level disinfection of breathing circuits, laryngoscope blades and other parts

- Nothing toxic — no chemicals or fumes
- Quick reprocessing — with 30 minute cycle
- Convenient size — takes up no floor space
- Pennies per cycle — uses only hot water

OLYMPIC MINI-PASTEURMATIC™



- **High-level disinfection in just 30 minutes without toxic chemicals.**
- **Costs only pennies per load. . . uses only hot water.**

Some respiratory care and anesthesia departments still use glutaraldehyde to disinfect patient breathing equipment such as circuits, masks, laryngoscope blades and other parts. Glutaraldehyde, however, is toxic and can cause allergic reactions. As a result, OSHA requires special ventilation and protective clothing when using glutaraldehyde. And, local environmental regulations may make glutaraldehyde disposal difficult and expensive.

The new Olympic Mini-Pasteurmatic eliminates glutaraldehyde. It achieves high-level disinfection with simple, non-toxic hot water pasteurization (immersion in water at a minimum of 158°F for 30 minutes). Pasteurization is a proven, safe and effective method of reprocessing anesthesia and respiratory care parts. Thousands of hospitals have been using Olympic Pasteurmatics for the past 25 years.

Counter-top Convenience

The new Mini-Pasteurmatic is ready for quick reprocessing and fits on any convenient countertop. It requires no floor space, no plumbing, no special ventilation, and no electrical wiring (just plug it in). And your staff doesn't have to wear protective clothing, as they must with glutaraldehyde.

Quick Turnaround

The Mini-Pasteurmatic is simple and easy to use. Place the pre-washed parts in the perforated basket attached to the lid. Close the lid and the parts are completely submerged in hot water. To remove air trapped in hollow parts, rotate the basket a couple of times by turning the handle on the lid. Then press the Start button to time the 30-minute pasteurization cycle.

At the end of the 30-minute cycle, the Cycle Time-Remaining display goes blank and an audible signal sounds. Lift the lid and turn the basket handle to drain water from the parts. Remove the parts from the basket and place them in a Sterile-Drier for drying. (No rinsing required as with glutaraldehydes.)

A built-in recorder prints out time and temperature at five-minute intervals during the cycle, giving you a record to validate that the pasteurization cycle has been successfully completed.

Pays for Itself

The new Olympic Mini-Pasteurmatic will soon pay for itself by saving time, labor and money. It processes small loads of parts quickly and with less labor than using glutaraldehyde. You don't waste time putting on gloves and masks or cautiously transferring toxic chemicals to buckets. The Mini-Pasteurmatic is always at pasteurizing temperature—ready for immediate use. At the end of the pasteurization cycle, there are no toxic chemicals to dispose of.

The Mini-Pasteurmatic also saves money directly. Instead of expensive chemical disinfectants with limited shelf life, the machine uses hot water. In addition, pasteurization is easier on rubber and plastic than harsh chemical disinfectants—prolonging the life of parts. Most importantly, you avoid exposing your staff to potential health hazards from glutaraldehyde fumes, splashes, and spills.

You'll soon discover that the Olympic Mini-Pasteurmatic is one of your department's best investments.

High-Level Disinfection with Hot Water Pasteurization

Pasteurization kills pathogenic vegetative bacteria and viruses of concern by immersion in water at a minimum temperature of 158°F (70°C) for 30 minutes. Pasteurization has been recognized as suitable for the high-level disinfection of semi-critical parts by:

JCAHO	Joint Commission for the Accreditation of Healthcare Organizations
CDC	Centers for Disease Control and Prevention
APIC	Association for Professionals in Infection Control and Epidemiology
CSA	Canadian Standards Association



1. **Loading Parts** Lift lid until it locks in place with basket out of water. Open basket and load parts.



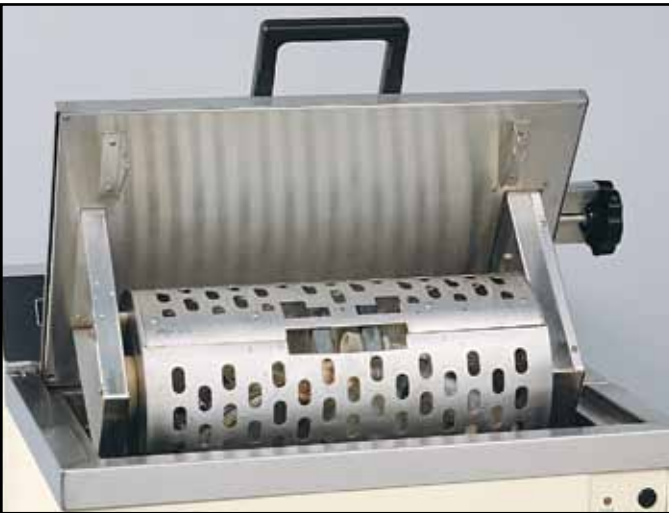
2. **Submerging Basket** Lower the lid and the parts basket is completely submerged in hot water.



3. **Vertical Rotation** Turn handle to rotate basket and release trapped air inside hollow parts. Ensures all surfaces are in complete contact with hot water.



4. **Start Timer** Press start button to begin the 30-minute countdown. The displays show time remaining and water temperature.



5. **End of Cycle** Visual and audible signals indicate the end of 30-minute cycle. Raise lid and unload basket.



6. **Cycle Validation** Printout records time and temperature during the 30-minute pasteurization cycle.